SECTION F

INDEX TO VOLUME 22

Authors

Anderson, J. A., Meredith, W. O. S., Eva, W. J., and Heise, A. C.—Oil seeds in Western Canadian grain screenings, 19.

Clark, K. A.—Some physical properties of a sample of Alberta bituminous sand, 174.

Craig, B. M .- See Larmour, R. K.

Eva, W. J.-See Anderson, J. A.

Field, R. H.—Instrument camera for aircraft, 29. The sterograph, 64.

Fraser, C. R.—The air jet method of dehulling seeds, 157.

Fulton, C. O .- See Gibbons, N. E.

Fulton, C. O., Gibbons, N. E., and Moore, R. L.—The fungicidal effect of vegetable-tanned leather and various disinfectants on Trichophyton gypseum and T. interdigitale, 163.

Gibbons, N. E .- See Fulton, C. O., Pearce, J. A., and White, W. H.

Gibbons, N. E. and Moore, R. L.-Dried whole egg powder.

XI. Occurrence and distribution of Salmonella organisms in Canadian powder, 48.

XII. The effect of drying, storage, and cooking on the Salmonella content, 58.

Gibbons, N. E., Moore, R. L., and Fulton, C. O.—Dried whole egg powder. XV. The growth of Salmonella and other organisms in liquid and reconstituted egg, 169.

Grace, N. H.-See Watson, R. W.

Grace, N. H., Watson, R. W., and Klassen, J.—Resin-rubber from Canadian grown plants.
II. Method of extraction from the common milkweed, Asclepias syriaca L., 208.

Grant, G. A.-See White, W. H.

Heise, A. C .- See Anderson, J. A.

Hopkins, J. W .- See Marshall, J. B.

Klassen, J.—See Grace, N. H.

Larmour, R. K .- See Sallans, H. R.

Larmour, R. K., Sallans, H. R., and Craig, B. M.—Hygroscopic equilibrium of sunflower seed, flaxseed, and soybeans, 1.

Respiration of whole and dehulled sunflower seed and of flaxseed, 9.

Lemon, H. W.—Flavour reversion in hydrogenated linseed oil. I. The production of an isomer of linoleic acid from linolenic acid, 191.

Marshall, J. B., Hopkins, J. W., and Young, G. A.—Effects of conditions of storage on the stability of ascorbic acid in various carriers, 39.

Meredith, W. O. S .- See Anderson, J. A.

Moore, R. L.-See Fulton, C. O. and Gibbons, N. E.

- Pearce, J. A.—Fluorescence development in various food products, 87.
- Pearce, J. A., Woodcock, A. H., and Gibbons, N. E .- Dried whole egg powder. X. The effect of added substances on keeping quality, 34.
- Reid, M.-See Thistle, M. W.
- Sallans, H. R.—Canadian linseed.
 I. The effect of variety and environment on the composition of linseed, 119.
 III. Iodine values in relation to oil and meal properties of commercial samples, 146.
- Sallans, H. R.-See Larmour, R. K.
- Sallans, H. R., and Sinclair, G. D.-Canadian linseed. II. Relations between iodine value and fatty acid composition of linseed oil, 132.
- Sallans, H. R., Sinclair, G. D., and Larmour, R. K .- The spontaneous heating of flax seed and sunflower seed stored under adiabatic conditions, 181.
- Sinclair, G. D.-See Sallans, H. R.
- Thistle, M. W., White, W. H., Reid, M., and Woodcock, A. H.—Dried whole egg powder. XIV. Effects of low temperature, low moisture content, carbon dioxide pack, and copper contamination on keeping quality, 80.
- Watson, R. W .- See Grace, N. H.
- Watson, R. W., and Grace, N. H.—Resin-rubber from Canadian grown plants. I. Variation in selected genera, 199.
- White, W. H .- Smoked meats. II. Development of rancidity in smoked and unsmoked Wiltshire bacon during storage, 97.
- White, W. H .- See Thistle, M. W.
- White, W. H., and Grant, G. A .- Dried whole egg powder. XIII. Effect of heat treatment on colour. 73.
- White, W. H., Woodcock, A. H., and Gibbons, N. E.-Smoked meats. III. Effect of maturation period on quality, 107.
- Woodcock, A. H .- See Pearce, J. A., Thistle, M. W., and White, W. H.
- Young, G. A.-See Marshall, J. B.

SECTION F

INDEX TO VOLUME 22

Subjects

Acids, Fatty, See Fatty acids.

Aerial surveying

Instrument camera for aircraft, 29. Stereograph, 64.

Aerobacter, See under Fungi (Bacteria).

Aircraft, Instrument camera for, 29.

Air jet method of dehulling seeds, 157.

Air photography

Instrument camera for aircraft, 29. Stereograph, 64.

Alberta bituminous sand, Some physical properties of a sample of, 174.

Alternaria. See under Fungi.

Apocynum androsaemifolium, Resinrubber content of, 203,

Asclepias syriaca

Mechanical method of extraction of resinrubber from, 208.

Resin-rubber content of, 203.

Ascorbic acid

Stability of, in various carriers, Effect of conditions of storage on, 39.

tablets, Stability of ascorbic acid in, during storage, 39.

Aspergillus, See under Fungi.

Bacon, See under Meat.

Bacteria, See under Fungi.

Banana flakes, Dried, Fluorescence development in, 92.

Barley seeds, Air jet method of dehulling, 157.

Bituminous sand, Alberta

Calorific value and ultimate analysis of oil constituent of Abasand, 179.

Heat conductivity, 176.

Some physical properties of a sample of, 174.

Specific gravity, porosity, and liquid saturation, 175.

Specific heats of, and of its oil constituents, 179.

Calorific value and ultimate analysis of the oil constituent of Abasand bituminous sand, 179.

Camera, Instrument, for aircraft, 29.

Canadian grown plants, Resin-rubber from, 199, 208.

Canadian linseed. See Linseed.

Candy, Hard, Stability of ascorbic acid in, during storage, 39.

Carbon dioxide

Keeping quality of egg powder packed in, 83.

production

of flaxseed at various moisture levels, 9. of sunflower seed at various moisture levels, 9.

Cereals, See Grain.

Chewing gum, See Gum.

Colour of dried egg powder as affected by heat treatments, 73.

Cooking of dried egg powder, See under Egg powder.

Copper contamination in dried egg powder and its effect on keeping quality, 84.

Disinfectants, Fungicidal effects of, on Trichophyton, 163.

Dogbane, See Apocynum androsaemifolium.

Dried egg powder, See Egg powder.

Drying, See Egg powder, Dried; and Pork, Dehydrated.

Egg, Liquid, Growth of micro-organisms in,

Egg powder, Dried

Colour of, as affected by heat treatment, 73.

Cooking of, and its effect on the Salmonella content, 58.

Drying of, and its effect on the Salmonella content, 58.

Egg powder, Dried-Concluded

Keeping quality of, as affected by acids, 35.

alkaline salts, 35.

carbon dioxide pack, 83.

copper contamination, 84.

low moisture content, 81.

low temperature, 80.

sucrose, 35.

Occurrence and distribution of Salmonella in, 48.

Quality of, See Keeping quality.

Storage of

and its effect on the Salmonella content, 58.

as affected by

added substances, 34.

various conditions of storage, 80.

when reconstituted, Growth of Salmonella and other organisms in, 169.

Environment and its effect on the comcomposition of linseed, 119.

Escherichia, See under Fungi (Bacteria).

Fats, Fluorescence development in, 92.

Fatty acids in linseed oil, Relation of, to iodine value, 132.

Flavour reversion in hydrogenated linseed oil. I. The production of an isomer of linoleic acid from linolenic acid, 191.

Flaxseed

See Linseed and Seeds.

Flour, Soya, Fluorescence development in,

Fluorescence development in various food products, 87.

Food(s)

Ascorbic acid in, as affected by conditions of storage, 39.

Fats, Fluorescence development in, 92.

high in carbohydrate, Fluorescence development in, 92.

high in protein, Fluorescence development in, 89.

Mixed, Fluorescence development in, 94. See also Egg(s), Egg powder, and Meat.

Fungi

Alternaria, Effect of leather on growth of,

Aspergillus, Effect of leather on growth of, 163.

Fungi-Concluded

Bacteria

Aerobacter aerogenes, Growth of, in liquid and reconstituted egg, 169.

Escherichia coli, Growth of, in liquid and reconstituted egg, 169.

Salmonella

content of egg powder as affected by drying, storage, and cooking, 58.

Distribution of, in egg powder, 48.

Growth of, in liquid and reconstituted egg, 169.

Species of, in egg powder, 48.

Staphylococcus aureus, Growth of, in liquid and reconstituted egg, 169.

Streptococcus, Growth of, in liquid and reconstituted egg, 169.

Rhizopus, Effect of leather on growth of, 163.

Trichophyton, Fungicidal effect of leather and disinfectants on two species of, 169.

Goldenrod, See Solidago altissima and S. rugosa.

Grain, See Barley, Flax, Oats, Soybeans, and Sunflowers.

Grain screenings, See Screenings, Grain.

Gum, Chewing, Stability of ascorbic acid in, during storage, 39.

Heat, See Temperature.

Heat conductivity of bituminous sand, 176.

Heating of flaxseed and sunflower seed during storage, 181.

Hydrogenation, See Flavour reversion in hydrogenated linseed oil.

Hygroscopic equilibrium

of flaxseed, 1.

of soybeans, 1.

of sunflower seed, 1.

samples, 146.

Instrument camera for aircraft, 29.

Iodine value of linseed oil, Relation of

to fatty acid composition, 132. to oil and meal properties of commercial

Isolinoleic acid, Role of, in flavour reversion, 196.

Jam, Various kinds of, Stability of ascorbic acid in, during storage, 39.

Leather, Fungicidal effect of, on Trichophyton and other fungi, 163.

Linoleic acid, Isomeric

Isolation of, from partially hydrogenated linseed oil, 194.

Production of, from linoleic acid, 191.

Linolenic acid, Production of an isomer of linoleic acid from, 191, 194.

Linseed

Composition of, as affected by variety and environment, 119.

meal, Properties of, in relation to iodine values, 146.

oil

Course of hydrogenation of, 195.

Fatty acid composition of, as related to iodine value, 132.

Hydrogenated

Flavour reversion in, 191. Spectral analysis, 193.

Iodine value of, as related to fatty acid composition, 132.

oil and meal properties of commercial samples, 146.

See also Seed (Flax).

Liquid saturation of a sample of Alberta bituminous sand, 175.

Maturation period of bacon and its effect on quality, 107.

Meal properties of commercial samples of linseed in relation to iodine values, 146.

Meat

Bacon, Wiltshire

Development of rancidity in, during storage, 97.

Quality of, as affected by maturation period, 107.

Pork, Dehydrated, Fluorescence development in, 90.

Micro-organisms, See Fungi.

Milk powder, Dried, Fluorescence development in, 89.

Milkweed, Common, See Asclepias syriaca.

Moisture content

of dried egg powder and its effect on keeping quality, 81.

of flaxseed

and its effect on heating, 181. respiration, 9.

at various relative humidities, 1. safe for storage, 12.

| Moisture content-Concluded

of sunflower seed

and its effect on

heating, 181.

respiration, 9.

at various relative humidities, 1.

safe for storage, 13, 15.

of soybeans at various relative humidities, 1.

Oat seeds, Air jet method of dehulling, 157.

Oil, See under Bituminous sand and Linseed.

Oil seeds

in western Canadian grain screenings, 19. See Flaxseed, Linseed, Soybeans, and Sunflower seed.

Orange concentrate, Stability of ascorbic acid in, during storage, 39.

Parsnips, Dried, Fluorescence development in, 92.

Photogrammetry

Instrument camera for aircraft, 29. Stereograph, 64.

Plants, Canadian grown, Resin-rubber from, 199, 208.

Pork, See under Meat.

Porosity of a sample of Alberta bituminous sand, 175.

Quality

of bacon, Effect of maturation period on,

of dried egg powder

as affected by added substances, 34.

as affected by low temperature, low moisture content, carbon dioxide pack, and copper contamination, 80.

Rancidity of bacon, Development of, during storage, 97.

Ration biscuits, Fluorescence development in, 94.

Refuse screenings, See Screenings, Grain.

Relative humidity, See Moisture.

Resin-rubber from Canadian grown plants

Variation in selected genera, 199.
 Resin-rubber contents of selected species, 203.

II. Method of extraction from the common milkweed, Asclepias syriaca L., 208. Effects of chemical treatments, 211, 217

Mechanical separation, 210, 213.

Respiration

of flaxseed, 9. of sunflower seed, 9.

Rhizopus, See under Fungi.

Rubber-resin from Canadian grown plants, 199, 208.

Salmonella, See under Bacteria.

Sand, Alberta bituminous, Some physical properties of a sample of, 174.

Screenings, Grain, Oil-bearing seeds found in, 19.

Seeds

Barley, Air jet method of dehulling, 157.

Heating of, in storage under adiabatic conditions, 181.

Hygroscopic equilibrium of, at various relative humidities, 1.

Respiration of, 9. See also Linseed.

in grain screenings, Kinds and amounts of,

Oats, Air jet method of dehulling, 157.
Oil-bearing, found in grain screenings, 19.
Soybeans, Hygroscopic equilibrium of, at various relative humidities, 1.

Sunflower

Air jet method of dehulling, 157.

Heating of, in storage, 181.

Hygroscopic equilibrium of, at various relative humidities, 1.

Respiration of, 9.

Weed, in grain screenings, Kinds and amounts of, 19.

Shortenings, Fluorescence development in, 92.

Smoking of Wiltshire bacon and its effect on development of rancidity, 97.

Solidago altissima and S. rugosa, Resinrubber contents of, 203.

Soya flour, See Flour.

Soybeans, See under Seeds.

Specific gravity of a sample of Alberta bituminous sand, 175.

Specific heat of bituminous sand and of its constituents, 178.

Spectral analysis of hydrogenated linseed oil, 193.

Staphylococcus, See under Fungi (Bacteria).

Stereograph, 64.

Storage

Conditions of, and their effect on the stability of ascorbic acid in various carriers, 39.

of bacon

Quality changes during, as affected by maturation period, 107.

Rancidity development during, as affected by storage period, 97.

of dried egg powder, See Egg powder, Dried.

of flaxseed

Heating of the seed during, 181. Moisture level safe for, 9. Respiration during, 9.

of sunflower seed

Heating of the seed during, 181. Moisture level safe for, 13, 15. Respiration during, 9.

of various kinds of food Fluorescence development during, 87. Stability of ascorbic acid during, 39.

Streptococcus, See under Fungi (Bacteria).

Sunflower seeds, See under Seeds.

Temperature

Effect of

on colour of egg powder, 73. on keeping quality of egg powder, 80.

of flaxseed and sunflower seed in storage, as affected by storage conditions, 181.

Time, See Maturation period and Storage period.

Trichophyton, See under Fungi.

Variety of flax and its effect on the composition of linseed, 119.

Vitamin C, See Ascorbic acid.

Weeds, See Seeds, Weed.

Wiltshire bacon, See under Meat.

